

- 2020 Initiated and conducted over five months a professional chef forums on Zoom, exploring covid issues industry will encounter after covid. (International participation included chefs from - China - Korea – Thailand) Topics addressed:
1. Will the Australian Commercial kitchen culture change be following this pandemic?
 2. What support and / or online resources will help cooks and chefs through this crisis?
 3. Will membership of a professional association be a career asset for Australian chefs post Covid-19,
 4. Is this the final curtain for chefs' associations as they currently operate.
 5. How could the pandemic reshape the delivery of culinary education and What may we expect in the new normal?
- 2020 Initiated and conducted with Catherine over 10 monthly zoom sessions the Lilydale Probus Happy Hours to keep club alive.:
- Initially conducted training by phone for members who were unsure of how to connect and use zoom.
 - Participants were given a theme and turn to discuss over zoom.
 - " A Progressive dinner in which each had to prepare, a course to show and describe at home, - "All about Flowers "
 - "Demonstration cutting a cooked chicken". -" Making a iced Christmas Pudding" - ". My favorite Book". - ". My Favorite Music".
 - ". My pet in incarceration (Where their pet could be their partner) -" Trivia night". - ". What painting is this?". - ". Would I lie to you?".
- 2017 – 2019 Chair of Jury Wandee International Culinary Competition- Bangkok - Thailand
- 2018 Wrote and published members handbook for A.I.T.C.
- 2016 Wrote and webmaster A.I.T.C website. Re wrote Salonculinaire.com – AusChef.com – Chefpedia.
- 2015 Convened an interested committee to start the Australian Institute of TechnicalChefs Association (AITC) First Chair.
- 2014 Published "AM I CHEF?". 2 Editions sold out prior to current online version.
- 2014 Restaurant Reviewer - Gault and Millau & AHA
- 2013 Jury for Les Toques Blanches – Chaired CHEF Jury – and Copper Skillet Competitions.
- 2012 Ministerial Appointed Board Member of Fish Names Committee Australia.
- 2012 – 2011 Chaired Jury for the National "Chef of the year" in Sydney and Melbourne.
- 2010 Awarded "Foodservice Suppliers Association Australia" (For Excellence) Chairmans Award.
- 2011 Introduced "The Knowledge Now" program into Tafe and Private providers.
- 2010 Chairman National "Chef of the year" Sydney and 2009 Melbourne Jury.
- 2010 Wrote and introduced the "World Championships in Culinary Knowledge" on the web.
- 2009 Developed Australia's first web driven program to deliver a Certified Chefs Program.
- 2009 Created an online Global Championships in Culinary Arts Knowledge. - Hundreds participated.
- 2009 Identified in "Great Chefs of Australia" as originator of "Australian Culinary Codes of Practices" for Professional Chefs.
- 1994 – 2008 Owner Manager "Rosehill Lodge" Epicurean B&B - Rated 5 Star Food by the Age Newspaper
- Three consecutive years - Tourism Award Winner .Dandenong Ranges Tourism.
 - Twice Victorian Finalist - Hosted Accommodation (Victorian Tourism Awards)
- 1995 – 2007 Proprietor "Hills Hospitality Training and Consulting".
- 2009 Designed and delivered skills upgrade and training programs for cooks on Lihir Island
- 2009 Initiated, a panel to develop the "Australian Culinary Codes Of Practices". Now accepted by all Australian Culinary Associations.
- 2007 Delivered first ever web broadcast of a culinary competition in Australia (Nestle Golden Chefs Hat) Western Australia
- 2007 Developed and published extensive web driven professional quizzes for chefs on Salon Culinaire.com.
- 2006 - 2008 Identified in "Great Chefs of Australia".

